



The Three Crowns

**STARTERS**

- Homemade Leek & Potato Soup with Warm Crusty Roll (v)  
Melon & Parma Ham Plate – Fanned Galia Melon, Parma Ham & Rocket  
Smoked Salmon Rolls – Smoked Salmon filled with Prawns in Marie Rose Sauce, Dressed Leaves & Wholemeal Slice  
Creamy Garlic Mushrooms with a Slice of Garlic Bread (v)  
(v)Vegetable Samosas with Salad & Minted Yoghurt  
Classic Prawn Cocktail with Wholemeal Slice  
Lamb Koftas served in Soft Tortillas with Coriander, Rocket & Minted Yoghurt  
Whitebait –Tiny Crispy Fried Fish Served with Garlic Mayonnaise & Dressed Leaves  
Southern Fried Chicken Goujons with Dressed Leaves & Barbecue Sauce Dip  
Nachos to Share (v) Tortilla Chips with Salsa, Cheese Guacamole, Soured Cream & Jalapeno Peppers (£2 supplement)  
(v)Cheesy Jalapeno Garlic Bread with Dressed Salad  
Scampi Pot with Dressed Salad & Tartar Sauce

**MAINS**

Sunday Roasts – all served with Roast Potatoes, Homemade Yorkshire Pudding, Creamy Mash, Three Vegetables & Chef's Special Gravy (Gluten Free Options Available)

Roast Topside of Beef

Roast Turkey, Homemade Sage, Onion & Pork Stuffing

Roast Leg of Lamb (£1.50 Supplement)

Roast Leg of Pork with Homemade Sage, Onion & Pork Stuffing

(vg) Homemade Nut Roast with Vegetarian Gravy

Boneless Chicken Breast with Homemade Sage, Onion & Pork Stuffing

Trio of Meats – Beef, Lamb & Turkey with all the trimmings (£2.00 supplement)

Poached Salmon Fillet - with a Creamy White Wine Parsley Sauce, Mash & Vegetables of the Day

Stuffed Chicken – Chicken Breast filled with Pesto, Sun-Blushed Tomatoes & Mozzarella wrapped in Parma Ham served with Skinny Fries with Dressed Salad & Fresh Basil Leaves

Homemade Steak & Ale or Chicken & Bacon Pie - Creamy Mash, Roast Potatoes, Vegetables of the Day

Wholetail Scampi, Chunky Fries, Garden Peas & Tartar Sauce

Homemade Lasagne – Served with Chunky Chips & Dressed Salad

Black Pudding Stuffed Pork – Pork Fillet Stuffed with Black Pudding Stuffing wrapped in bacon served with Roast Potatoes, Yorkshire Pudding, Creamy Mash & Vegetables of the Day

(v) Beer Battered Halloumi – with Chunky Chips, Mushy Peas & Tartar Sauce

**DESSERTS**

The Three Crowns Eton Mess – Fresh Strawberries & Raspberries, Meringue, Whipped Cream & Raspberry Coulis

Chocolate & Peanut Butter Stack - Sweet peanut butter crunch, milk chocolate and buttery caramel, all layered twice on brownie cake served with homemade vanilla ice-cream

Blackberry & Apple Crumble – With Custard

Espresso Mousse Pot - A rich coffee custard with a delicious brown sugar topping, whipped cream and chocolate pencil

Christmas Pudding – served with Custard, Winter Berry Ice-Cream or Brandy Sauce

Raspberry & Panna Cotta Cheesecake – Served with Fresh Raspberries & Whipped Cream

Treacle Sponge – with Custard

Limoncello Truffle - Ball of Lemon Italian Ice- Cream With A Liquid Limoncello Centre covered in Lemon Meringue Sprinkles with Whipped Cream, Lemon Coulis & Fresh Fruit

Individual Ferrero Rocher Chocolate – A chocolate and hazelnut sponge, layered with a mocha wafer and hazelnut filling served with Whipped Cream

Strawberry Sponge Pudding – with Custard

Triple Chocolate Brownie topped with Vanilla Ice-Cream & Chocolate Sauce

Apple & Sultana Strudel – with Custard

*One Courses £11.00*

*Two Courses £16.50*

*Three Courses £22.00*

*Children (under 13 years old) –One Course £7.50, Two Course £12.50, Three Course £17.50*